Glazed Pears

SERVES 6

Ingredients

1 tablespoon margarine
6 pears, peeled, center removed and cut into 1-inch pieces
2 tablespoons brown sugar or 2 tablespoons regular sugar
¼ teaspoon lemon juice
Directions

1. Melt margarine in a large skillet over medium heat. Add the pears and cook 10 minutes or just until soft.
2. Sprinkle pears with brown sugar and lemon juice, and continue cooking until sugar is melted, about 3–4 minutes. Stir often.
3. Serve warm.

Source: What's Cooking — USDA Mixing Bowl

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